

Food Establishment Inspection Report

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Establishment Name: WNMC	Physical Address: 2111 Lobs Canyon Rd	City: Corona	State: NM	Zip Code: 87020
Permit #: 600115	Permit Expiration Date: Oct 2019	Phone:	Email:	Est. Type: I



As Governed by State Regulation 7.6.2 NMAC
NMED Environmental Health Bureau
121 Tijeras Ave. NE, Albuquerque NM 87102

Purpose of Inspection:

<input type="checkbox"/> Pre-Opening	<input type="checkbox"/> Annual	<input checked="" type="checkbox"/> Complaint	<input type="checkbox"/> Closing
<input type="checkbox"/> Opening	<input type="checkbox"/> Re-inspection	<input type="checkbox"/> Investigation	<input type="checkbox"/> CAR
<input type="checkbox"/> Other	<input type="checkbox"/> Initial Operational		

Risk Category:

Time In:	9:57
Time Out:	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Supervision							
1	IN/OUT			16	IN/OUT		
Person in charge present, demonstrates knowledge, and performs duties				Proper disposition of returned, previously served, reconditioned, & unsafe food			
2	IN/OUT/N/A			17	IN/OUT/N/A		
Certified Food Protection Manager				Food-contact surfaces; cleaned & sanitized			
Employee Health							
3	IN/OUT			18	IN/OUT/N/A/N/O		
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Food separated & protected			
4	IN/OUT			Time/Temperature Control for Safety			
Proper use of restriction & exclusion				19	IN/OUT/N/A/N/O		
5	IN/OUT			Proper cooking time & temperatures			
Procedures for responding to vomiting and diarrheal events				20	IN/OUT/N/A/N/O		
Employees							
6	IN/OUT/N/A			Proper reheating procedures for hot holding			
Food Handler Cards				21	IN/OUT/N/A/N/O		
Good Hygienic Practices							
7	IN/OUT	N/O		Proper cooling time & temperature			
Proper eating, tasting, drinking, or tobacco use				22	IN/OUT/N/A/N/O		
8	IN/OUT	N/O		Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				23	IN/OUT/N/A/N/O		
Preventing Contamination by Hands							
9	IN/OUT	N/O		Proper cold holding temperatures			
Hands clean & properly washed				24	IN/OUT/N/A/N/O		X
10	IN/OUT	N/A/N/O		Proper date marking & disposition			
No bare hand contact with RTE foods or pre-approved alternative procedure properly followed				25	IN/OUT/N/A/N/O		
11	IN/OUT			Time as a Public Health Control; procedures & records			
Adequate handwashing sinks; supplied & accessible				Consumer Advisory			
Approved Source							
12	IN/OUT			26	IN/OUT/N/A		
Food obtained from approved source				Consumer advisory provided for raw/undercooked foods			
13	IN/OUT/N/A/N/O			Highly Susceptible Populations			
Food received at proper temperature				27	IN/OUT/N/A		
14	IN/OUT			Pasteurized foods used; prohibited foods not offered			
Food in good condition, safe, & unadulterated				Food/Color Additives and Toxic Substances			
15	IN/OUT/N/A/N/O			28	IN/OUT/N/A		
Required records available: shellstock tags, parasite destruction				Food additives: approved & properly used			
Conformance with Approved Procedures							
				29	IN/OUT/N/A		
				Toxic substances properly identified, stored, & used			
				Compliance with Approved Procedures			
				30	IN/OUT/N/A		
				Compliance with variance / specialized process / HACCP			

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

No. of Risk Factors / Intervention Violations

1

No. of Repeat Risk Factors / Intervention Violations

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection

R=repeat violation

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water							
31	Pasteurized eggs used where required			44	In-use utensils: properly stored		
32	Water & ice from approved source			45	Utensils, equipment & linens: properly stored, dried, & handled		
33	Variance obtained for specialized processing methods			46	Single-use/single-service articles: properly stored & used		
Food Temperature Control							
34	Proper cooling methods used; adequate equipment for temperature control			47	Gloves used properly		
35	Plant food properly cooked for hot holding			Utensils, Equipment and Vending			
36	Approved thawing methods used			48	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
37	Thermometers provided & accurate			49	Warewashing facilities: installed, maintained, & used; test strips		X
Food Identification							
38	Food properly labeled; original container			50	Non-food contact surfaces clean		
Prevention of Food Contamination							
39	Insects, rodents, & animals not present			Physical Facilities			
40	Contamination prevented during food preparation, storage & display			51	Hot & cold water available; adequate pressure		
41	Personal cleanliness			52	Plumbing installed; proper backflow devices		
42	Wiping cloths: properly used & stored			53	Sewage & waste water properly disposed		
43	Washing fruits & vegetables			54	Toilet facilities: properly constructed, supplied, & cleaned		
Reinspection: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> Date: 1-4-2019							
Corrective Action Response: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Date: 1-4-2019							
Person in Charge: (Signature) 12-5-18							
Inspector: (Signature) 12/5/18							

No. of Good Retail Practices Violations

2

No. of Repeat Good Retail Practices Violations

0

Status (check one)

Approved ☒ Unsatisfactory ☐ Immediate Closure ☐ Voluntary Closure ☐

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121 Tijeras Ave NE, Albuquerque NM 87102

Establishment Name:

WNMC

Permit #:

000115

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk in Freezer #1	12°F				
Walk in Cooler #2	56°F				
Walk in Cooler #3	38°F				
Hot Holdings	212°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in section 8-405.11 of the Food Code.
23	
24	3-501.17 Lunch meat in cooler #3 did not have date label on it. Corrected on site. Summit Employee wrote the label and date on the item when asked.
49	4-301.14 Quat Sanitizing Solution 100mg/L not meeting the manufacturers recommendation of 200mg/L - 400mg/L. Corrected on site. Summit employee added solution to the sink to bring the sanitizer solution to 200mg/L. Note: Employees are pouring the solution directly into sink and buckets. RW Lab "mixing" device is on site but it does not function and has not been maintained. No current log of sanitizer concentration maintained or available. Quat solution in buckets 200mg/L
56	6-501.11 Reach in cooler in "dirt room" is missing a leg on the rear right side.

Person in Charge: (Printed)

Arthur Sanchez

Person in Charge: (Signature)

12-5-19

Inspector: (Printed)

Ramon Ochoa

Inspector: (Signature)

Date: 12/6/18

12/5/18